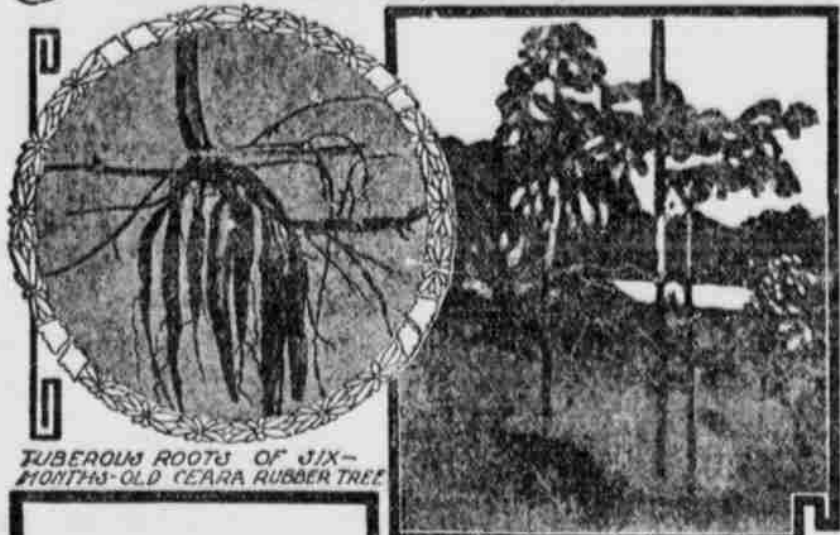


# HAWAII'S RUBBER TREE

By JARED G. SMITH, SPECIAL AGENT.



Up to January, 1908, 400,000 rubber trees had been planted in Hawaii, upwards of 90 per cent. being the species known as the Ceara rubber tree. There are now five large plantations in operation, and rubber trees are being planted by many independent farmers and planters. The oldest plantation is one of those at Nahuiku. A first tapping will be made on some of the trees of this plantation during the summer of 1908, or as soon as they have reached a circumference of 20 inches, which is considered to be the smallest size at which it is safe or convenient to tap.

The natural home of the Ceara rubber tree is in the dry regions of Brazil. In former years it was very abundant in the state of Ceara and derives its name from this fact. It is also known as the Manicoba rubber, this having been its native name.

The whole tropical world is entering into the cultivation of rubber on a wholesale scale. Rubber is practically the only staple crop the supply of which has always come from what may be called natural sources. Even with the increase in the number of plantations during the last ten years 99 per cent. of all of the rubber of commerce has been produced by the most wasteful and destructive methods from natural rubber forests. The rubber gatherer has preceded the tax collector in searching the unexplored and unknown forests in the interior of South America and all over the African continent. He has destroyed forests and exterminated species in a relentless effort to secure enormous returns without the investment of proportionate capital. Wherever the rubber collector has gone no other seed follows.

The cause of this frantic search for rubber-producing trees is to be found in the multitudinous uses to which this valuable material may be put. Because of its increasing scope of usefulness the rubber consumers have never been able to procure enough of the raw material to satisfy the yearly demands, so that the end of every decade has witnessed a marked increase in its value.

While it has been long recognized that certain species of rubber-producing trees, notably the Para and Assam rubbers (Hevea brasiliensis and Ficus elastica), were amenable to cultivation, tropical planters have only recently awakened to the enormous possibilities of a cultivated product which in its raw condition commands a price of \$3,000 a ton or more. There is now apparently a race among countries having lands available for rubber production to see which can get the largest acreage of rubber trees into bearing in the shortest time, in order to harvest the marvelous profits which seem almost absolutely certain.

The present acreage of cultivated rubber probably exceeds half a million acres, and every year sees additional tens of thousands of acres planted. One of the uncertain factors has been the time which must elapse between the first investment in land, seed, and plants and the realization of the planters' golden dreams. Hundreds of rubber-plantation companies have been formed and floated in Europe, the United States, Mexico, and the East Indies, some to operate concessions containing areas of wild trees, others seeking in all haste to plant as large an acreage as possible of one or the other species of rubber-producing plants.

While the uses of rubber are capable of almost indefinite extension, and while new purposes to which this material may be put are discovered

# The KITCHEN CABINET

"EXCELS'OR!"

HE shadow of night was falling fast, As through a certain city passed A youth who bore in paper sack, Some sandwiches.

"Oh, stay," the maiden said, "and rest—"  
"Nay, nay, Pauline, there is a breast Of chicken in the sandwich here, Will bring to me the needed cheer Of sandwiches."

Said she: "I'll call in the police."  
"Nay, nay, I have in my valise Some sandwiches of bacon strips, Fit for the Queen of Sheba's lips, Club sandwiches."

"Or, chop some nuts quite fine with dressing, (I'll have to go now, time is pressing). Remember, ham or beef minced fine, With sliced dill pickle is divine, In sandwiches."

**Nuts as Food.**

The value of nuts as food is becoming recognized and they are now a part of every day's menu in the well-ordered home. Especially if there are children, should they be frequently served, as they contain much of the quality of meat with more starch, and are more easily digested. The following recipe for pecan outlets is a good dish for luncheon in cold weather. Chop fine pecan nut meats (one cup). Press enough bread from the center of the loaf through the colander to measure two cups. Make a sauce of two tablespoons butter, two of flour and a teaspoon each of salt and pepper; add a cup of milk and stir until boiling. Add an egg, beaten light and let cook without boiling until the egg is set; then add the nut meat, crumbs and a spoonful of onion juice. Mix thoroughly and when cold form into outlet shapes; dip in egg and fry in deep fat. Serve with tomato sauce.

**"CHICKEN MOUSSE."**

T IS the waiter girl so fair, She walketh down the aisle, With rather sheepish smile, I follow, follow to the chair.

She pulls it out and I sit down, The napkin, with a flash She whisks in my mustache; I feel its dampness on my crown.

She stood behind the chair I sat in, I summoned nerve to say: "Bring chicken, cooked 'mousse'." Said she: "Say, is that Greek or Latin?"

"My, but you think you're swell! In this here restaurant, Such style the folks don't want; Won't boiled or fried do just as well?"

**Card Party Sandwiches.**

These are pretty fit cut from white bread near the size and shape of cards. Cut tiny red hearts from cooked beets and apply to one side of the bread. They will stick closely if the bread be buttered well. With these, to carry out the scheme of color, may be served lobster salad placed on white plates without lettuce. White ice goes well with this, decorated with Maraschino cherries. For souvenirs at each plate may be placed a small pack of playing cards.

**Bridget's Beattitudes.**

Blessed is the salt water which is served hot—not cold.

Blessed is the cupful of hot gruel served at bedtime to induce sleep. Brandy or sherry is sometimes added with good effect.

Blessed is the cheap round steak—it can be boiled until tender, augmented with cracker crumbs, and made into delicious croquettes.

Blessed is the mold which is dipped in cold water before using.

Blessed are the vegetables left from the dinner. Save every scrap and put in the stock pot.

Blessed are the apple parings. Wash carefully before peeling, then boil with brown sugar. It makes an excellent syrup for the children.

Blessed is the piece of clean, white paper placed over the cake when out in the oven. It prevents a sudden crust forming on top which would interfere with the rising.

Blessed are all the drippings from bacon, roasts or any fat meat. It is better than lard for greasing, and does not spatter over the stove.

Blessed is the addition of a tiny bit of gelatine to fruit for jelly. It saves sugar and cannot be detected.

Blessed is the pinch of baking soda which, added to the beans and other strong vegetables, makes them more digestible and more easily and quickly cooked.

Blessed are the old salt sacks; place in them all the odds and ends of soap, and dip the sack in the water for washing dishes. Never put a fork in a bar of soap.

Blessed is the warmed-over meat which is merely quickly heated through. It is ruined by a long boiling. Serve warmed-over meats with some tart jelly.

Blessed are the few drops of vinegar to clean the mica of the stove.

**A TANTALUS FEAST.**

HE royal satrap sat with in a wide and stately hall, The hungry beggar, Stace-alice, responded to his call:

"Now eat, I pray," the satrap said, and waved at vacancy; Poor Stace-alice was loath indeed, to stand such irony.

But, he replied: "I will, my lord, I'll gladly eat my fill, And to the empty board sit down as if with hearty will."

He snatched his lion, "Thanks, my good lord, this barley broth is fine, And with the goose I like this sauce, of raisins soaked in wine."

Pretending that he ate and drank, the beggar said: "I am so fond of these pistachio nuts, they go so well with lamb."

At length worn out with such pretense, he broke the tyrant's head; And then apologized, "The wine has made me drunk," he said.

The Barnecide rose up, and smiled, then ordered food and wine.

"Well done," said he, "I love a jest, now shalt thou truly dine!"

**A Pie Chimney.**

Every cook has had the unpleasant experience of having the juice run out of the pie during baking. She smells the good things wasting in the oven—which, by the way, she must later clean of the burnt particles. A simple method of obviating this is to make a tiny opening in the upper crust and insert a small roll of paper vertically. This allows the steam to escape as from a chimney, and the juice will remain in the pie.

**PROOF OF THE PUDDING.**

NE day in despair, a young housewife exclaimed: "Oh, mercy, I don't know what to do; I never can please John with any dessert—"

But this recipe banished the hoodoo:

Tapoca, one teaspoon, one cup boiling water, (Then Mary got terribly flustered, For that stuff when melted, has no taste at all, And she had forgotten the custard).

So she hastened to beat up a half yolk of egg, With less than a half cup of milk, Two drops of vanilla, some sugar and salt. It boiled—till 'twas smoother than silk.

John ate it in silence, till Mary exclaimed: "Do you like it? Don't sit there so wooden!"

Then her husband apologized: "Dear, don't you know That the eatin' is proof of the puddin'?"

# THE AMERICAN HOME

W. A. RADFORD EDITOR

Mr. William A. Radford will answer questions and give advice FREE OF CHARGE on all subjects pertaining to the subject of building for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address: 314 Fifth Ave., Chicago, Ill., and only enclose two-cent stamp for reply.

A gambrel or curb roof house is shown in this design. There is economy in building a roof like this because of the extra space in the second story that may be utilized for bedrooms. It is common to make the break in the roof on a level with the ceiling of the upper rooms, and the lower pitch of the roof is steep enough so the bath and plaster may be put directly on the rafters, and the wall space so treated is so nearly perpendicular that you hardly notice the bend in the two sides of the rooms.

In preparing these rooms the side wall paper extends to the ceiling just the same as though the walls were built perpendicular in the usual way, and the side wall paper usually is a little darker than the ceiling, which makes a contrast, and this contrast is deepened by a border that is darker than either the upper or lower wall paper.

Years ago such roofs looked very odd and people had to learn to like them, but it seems to be a fact that utility usually grows in favor. It has been the case, at any rate, with gambrel roofs until they have been adopted in some of the best houses in different parts of the country.

Another advantage in a roof of this kind is that you can get considerable width without using long rafters, and



the roof is extra strong because it supports and braces itself from the different angles.

On windy days you have often felt a wooden house tremble; that is generally the fault of the roof. A roof should not be a burden to a house. The roof should be so constructed that it helps to brace the house from every direction. In building a house the foundation is the first and most important consideration, but the roof is a very close second. You can't have a good house very long without a good roof over it.

I never recommend sacrificing good looks for utility; it is not necessary. With proper construction you may

part of the house with the kitchen; still it is shut off by two doors, a provision that seems necessary to shut out kitchen noises and the odors of cooking.

English and Canadian houses, the more pretentious ones, almost invariably have a direct connection between the front door and the back part of the house without going through the living rooms. This plan has not prevailed to the same extent in the United States, but there are a good many people who like to have the front hall and the kitchen connected. Every woman is born with a natural desire to keep a servant, and every woman expects to do so some time in the future, and they expect her to answer the door bell. The fact that 99 per cent. of them never reach the height of their ambition does not appear to lessen feminine sentiment in this respect. However, a passageway of this kind probably is just as convenient and just as desirable for the lady herself as for any help that she may employ.

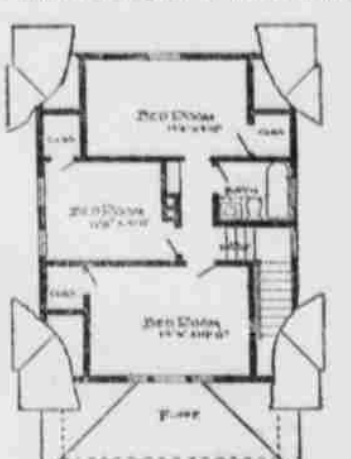
There is a splendid corner in the front hall for a hat rack and umbrella stand, an old-fashioned article of furniture that is just about as popular as ever, notwithstanding the efforts that have been frequently made by fashion mongers to do away with it.

The living room, 12 by 16 feet, with a fireplace in one corner, is, of course, the main room in the house and this is where a good housekeeper will exert special efforts to make the room comfortable and attractive. It is large enough to offer splendid opportunities.

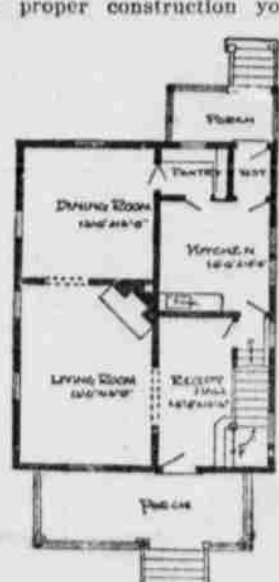
This plan of laying out the lower part of a house has many things to recommend it. It gives the best side of the house to the living room and dining room. They are both corner rooms with good windows and unobstructed light, while the smaller kitchen and front hall leave room on the other side at the rear for a splendid pantry and a good vestibule.

**Significance of Buttons.**

Girls have gone in for many Chinese fashions, such as the mandarin jacket, the kimono sleeve, the chrysanthemum embroidery, but the wearing of five buttons on the coat or jacket is a new idea, unknown to many. The Chinese wear these five buttons to remind them of the five moral virtues which were recommended by Confucius. These are: Humanity, justice, order, rectitude and prudence.



Second Floor Plan



First Floor Plan